

A ROYAL BRIDE

The Countess Nada Now Becomes a Princess.

GRANDDAUGHTER OF A POET.

She is an Expert at Tennis, Has Lived in England Much, and is of Rare Beauty and Charm—Said to Be a Love Match.

The popularity won by the young Countess Nadejda Torby, daughter of H. I. H. the Grand Duke Michael of Russia and the Countess Torby, has been a feature of English society for some years past; notably, too, in lawn tennis circles, Countess "Nada" being



PRINCESS GEORGE OF BATTENBERG.

an enthusiastic devotee of the game. So very wide interest was shown in her marriage to Prince George of Battenberg, which took place recently at the Chapel Royal, London.

The Countess Torby, mother of the bride, was of extraordinarily romantic descent. Her father was Prince Nicholas of Nassau, who in his day defied royal authority by contracting a morganatic marriage with the daughter of the great Russian poet Pushkin, who was himself a grandson of Peter the Great's black slave Hannibal.

It is only necessary to look at the Countess Nada Torby to understand that Prince George wanted her for herself alone. She is a beauty of the most entrancing type. She has large dark eyes, shaded by long lashes; a sensitive and delicately molded face, a very winning expression and a mass of black hair. With all her charms she is simple and unaffected. The grand duke has lived with his family for many years at an English estate called Keele Hall, and he and his children have mingled freely among the people of the neighborhood. The grand duke is a member of the local board of education. He is known to many Americans, with whom he has played golf in a perfectly democratic way at Cannes.

The bridegroom, Prince George of Battenberg, is the son and heir of H. I. H. Prince Louis of Battenberg, who was formerly first sea lord of the admiralty. Prince George is a lieutenant in the British navy.

Separate Skirt Colors.

The costume have tried hard this year to get away from the accustomed stereotyped separate skirts. Judging from those on the hangers nowadays, they have been something more than successful. The separate skirts this year partake more of the nature of beautiful dreams than of actual necessities. Geometric, satin, velvets, plaided and striped soft silks and kitten's ear cloths are the popular materials. The majority of these attractive garments are made with a medium waist line with decorated fanciful girdles attached. They are plaited, tucked, draped or gathered to let in the fashionable fullness. Some of them are even ruffled.

The separate skirts this year come in all possible shades and colors and in every fanciful combination that the mind of man could devise. There are plaided skirts and all shades of blue ones; there are burgundies, browns, greens, corals, orchids, wines and grays and every conceivable plaid and stripe that can be evolved from combinations of these colors. Fashion does riot in skirt hues this season.

Orange Marmalade.

These thin skinned oranges, one cupful of sugar, two tablespoonfuls of lemon juice. Wash the oranges, cut in half and remove the pulp with a spoon. Cut the rind in quarters, remove all fiber; put the rind in two quarts of cold water for twenty-four hours. Drain, cover with fresh water and boil until tender. Drain, remove all water; shred very fine; add to the pulp; add the sugar and boil one hour. You can put the marmalade through food chopper and add the rind.

ABOUT FURS.

Points About the Favorite Pelts This Season.

At present sealskin was almost anything originally. Muskrats and rabbits are mostly used. These substitutes have not undergone as elaborate and disguising a process as the real seal, which is first of all plucked, the coarse hair being entirely removed to show the soft fur underneath. But even that fur must be dyed.

So there is no such thing as natural sealskin, except the hairy silvery pelt which forms a handsome motorcoat, usually of some few years' standing. Ermine is the favorite fur and in sets and trimmings may be worn en promenade. For evening there are long ermine cloaks.

Chinchilla, also costing huge sums, is another fur which is likely to be unbecoming to certain women. Several furs imitate it from a distance, and opossum is in something the same coloring.

Skunk is a very useful and becoming fur and serves in a thousand ways, being as much favored for trimmings as it is for sets. It is the general choice for collar and cuffs and trims profusely many a "Hudson bay seal" coat.

In novelties long black monkey is a Paris fad for trimming dresses.

This long fur appears in numerous ways, but as a fringe on evening gowns it is most conspicuous.

Fox sets are fairly classic. Silver fox is one of the handsomest. Fisher is a magnificent choice, but it is a rather heavy fur, a good sized set being somewhat weighty.

Russian fitch, cream and brown, makes a handsome set. The long stole and the muff are made up in the mode and most approved for sable sets.

The beauty and richness of furs are indeed a delight.

SMART EFFECT.

Just to Show How Modish No Trimming May Be.

Tall crown, narrow drooping brim and no trimming over a band of draped Joffre blue velvet give this



SIMPLE CHARM.

good looking walking hat. What ornament it lacks is provided by the dashing cape of the long coat in broadcloth, also blue.

Musical Birthright of Children.

In the most remote villages in this country, in purely industrial communities, among the poor and among the rich (both have forgotten), children love good songs. It is their natural inheritance. No excess of materialism in the generations affects it in the least. This is the primitive endowment. Deep down in human character there lies a harmony of adjustment with nature. Overlay it as you may with custom or habit, sully it with luxury, it still persists, for without it human life cannot be. This idealistic basis of human life, which is never destroyed, appears fresh and unstained in children and in song it bubbles up as from a pure spring.—Atlantic Monthly.

Roast Young Pig.

A pig about six weeks old is best for roasting whole. Scald and scrape the skin and clean thoroughly the inside, the head and the feet, removing the hoofs. Score the skin in squares, rub lard over it and season with salt and pepper. Fill with a bread dressing as for turkey, or make a cornmeal dressing as follows: Salt two quarts of cornmeal as for bread and mix to a stiff batter with boiling water; spread in shallow pans and bake. When cool break it up and add to it one-quarter pound of butter, pepper to taste and a tablespoonful of sage or thyme. Fill the pig till plump, sew it up and place it on its knees in the roasting pan. Keep plenty of water in the pan and baste frequently, turning the pig as you would a turkey.

A half hour before the pig is done place whole red apples in the pan and bake.

Practical Laundry Slips.

For a few cents you can have a salesman's manifold order book containing carbon paper. Use this when you make out your laundry slip and you will have one copy for yourself.

FOR YOUNG FOLKS

Sleepy Time Story About a Very Disagreeable Gnome.

THE BOY WITH THE SULK.

All About How Two Sour Tempered Individuals Made Themselves Miserable—Spoiling An Appetite—An Interesting Tale With a Moral.

Well, said Uncle Ben to little Ned and Polly Ann, tonight I will tell you about

THE TROLL'S VISIT.

Once on a time there was a little black troll who lived in the ground. He was the grumpiest troll of the tribe, and none of the other trolls ever wanted him around.

Now, you may have heard it said that misery loves company, and he couldn't get it because none of his troll companions, who were cheerful little creatures who sang as they worked, could stand the little black troll for more than two minutes at a time.

And the little black troll complained to the troll king that he was lonely and that he thought the other trolls didn't treat him right.

The troll king thought and thought. He knew just why the other trolls didn't care to have the black troll around, but he believed it would do more good if the little black fellow found it out for himself.

So he said: "Very well. There's a little boy not far from here that's been complaining in just the way you complain. I think I'll send you to visit him for awhile."

The troll was quite pleased, and when he reached Johnny Blyn's house he was beginning to feel more cheerful.

Johnny didn't say, "Glad to see you," or anything of that sort. He just stared at the troll and remarked, "My, what queer clothes you wear!"

The troll was hungry, and, as it was lunch time, he followed Johnny in to the lunch table. Johnny began by saying that he didn't want anything and that there wasn't anything fit to eat. He said such horrid things about the food that at last the troll lost his own appetite.

Then Johnny's mother told them to go out and play, but Johnny said he didn't want to play. He was tired of all the games. When the troll suggested some nice new ones Johnny said he wouldn't play such dull games.

He stood it until tea time, and then he said to Johnny: "I'm going home. I don't think I like it here."

Of course Johnny wanted to know why, and the gnome answered:

"You are too peevish and ill humored, that's why."

"You're peevish and ill humored yourself, you old black troll!" Johnny cried angrily.

"Maybe I am," the troll answered meekly, "but I'm not going to be so any more, for if I can't stand you I can't expect anybody to stand me."

Sister and Baby Ride.

What a jolly time the baby is having on her first sleigh ride with sister holding tight! Snow, of course, she is yet too young to understand. But next



Photo by American Press Association.

BABY'S FIRST SLEIGH RIDE.

winter she will know more about it. Snow is such a queer thing; it looks so soft and warm and feathery. But when you take it in your hand it is very cold and soon disappears. It is so entirely different from what it appears to be—to a baby.

A Poetical Recipe.

Willie caught a little f—
Mary put it in a d—
Susie said it needed s—
Mary said, "It's not my f—"
For, indeed, I never k—
What the cook would have to d—
To prepare a fish to e—
I suppose it's just like m—
Then she took the frying p—
And to cook it they b—
First they put in lots of l—
Heated it, each keeping g—
That it got so very h—
That it would be burned a l—
Then they dipped the fish in f—
Let it cook a half an h—
Turning it when it was b—
So the upper side was d—
Then they put it in a d—
And they all ate of the f—

NEW SPORT SUIT.

A Novelty Designed to Meet the Winter Weather.

Warm and light jersey cloth still figures largely in sporting garments. This knit skirt and half length coat are



JERSEY UP TO DATE.

of maroon wool jersey natively set off with strips of white wool, knitted. The muffler collar is interesting, as are the fastenings of the coat.

TATTED EDGES.

Directions For Medallions to Make a Scarf.

Use size 5 thread in ecru or linen. Presume you are using linen for your cover. Use shuttle and ball. P. 3 d s, 5 p, separated by 2 d s, 3 d s, close; turn work, chain 2 d s, 6 p, separated by 2 d s; turn work, join to center p of ring and repeat. Here is a pretty edge with medallion to match which makes a very attractive scarf.

For Medallion (Using Shuttle and Ball)—P 5 ds, 1 p, 4 ds, 1 p, 2 ds, 1 large p, 2 ds, 1 p, 4 ds, 1 p, 5 ds and close; turn work—ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, turn work; P 5 ds, join to first p, 5 ds, close; P 5 ds, 1 p 5 ds, close; turn work, ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, repeat three times; join end of last ch to first P—mode.

Edge—P 1 ds, 1 p, 5 ds, 1 p, 6 ds, 1 p, 6 ds, 1 p, 6 ds, close; turn work, ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, turn work; 5 ds, join to p on large ring; 5 ds, close; P 5 ds, 1 p, 5 ds, close; turn work and tie. Ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, turn work; P 5 ds, join to p on small ring, 7 ds, join to third p, mode 7 ds, 1 p, 5 ds, close; turn work, ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, turn work; P 5 ds, join to p, 5 ds, close; P 5 ds, 1 p, 5 ds, close and tie, turn work; ch 3 ds, 1 p, 2 ds, 1 p, 3 ds, turn work; P 6 ds, join to small p; 6 ds, join to third p, mode on 1st ring; 6 ds, 1 p, 5 ds, 1 p, 1 ds, close; turn work, ch, 3 ds, repeat from star.

Asbestos Mats.

The convenient disks of metal bound asbestos, plain on both sides or covered on one side with thin metal, are a boon to housewives, as they make it possible to simmer with security. Almost invariably, however, the first time of contact of the asbestos with gas flame or heated stove top results in filling one's house or apartment with a "reek" as of pungently scorching paper. In order to avoid this inconvenience let the new asbestos mats before going into use remain for several hours either in a tightly closed and well ventilated oven or else on top of the oven, under the lids of the back of the stove, where the direct up chimney draft will carry off the odor. One good baking will generally make an end of the trouble, but if the inside of the oven be chosen for the purpose, take it at a time when no food is to be baked or roasted in it, as otherwise one's cake or soufflé may absorb the scent of scorching.

Chocolate Sauce.

One square chocolate (bitter), one cupful sugar, one tablespoonful butter. One-third cupful boiling water, one-half teaspoonful vanilla. Melt the chocolate in a saucepan over hot water, add the butter and pour the boiling water on gradually. Bring to the boiling point, then add sugar and boil for fifteen minutes. When cold add the vanilla. If not sweet enough add more sugar.

Overshirts That Ripple.

Sometimes the ripple overshirt is dropped from the hip instead of being gathered at the waist line. In making up a frock which combines two materials—say serge and plaid silk or plum colored mohair and pussy wool—yoke and sleeves are of the silk, bodice and yoke or skirt of the wool materials; ripple overshirt of silk and the skirt beneath of the wool woven stuff.

THOSE HOT CAKES

Are They Not America's National and Best Dish?

HOW TO MAKE ALL BATTERS.

Griddles Are Important, and Cold Weather Demands That a Table-spoonful of Shortening Be Added to Give Richness to Your Flapjacks.

We might call hot cakes an American national dish. The cheapest lunch room, railroad dining room or most expensive hotel serves the omnipresent griddlecake in varying degrees of excellence.

To the woman in the home, especially one who does her own work, all batter mixtures seem to be somewhat of a bother. She dreads the smoke attendant on frying, the long time required to prepare a plate sufficient for the family appetite, and she is apt to allow the head of the house to seek his cakes elsewhere.

But nothing, if well made, is so wholesome and sustaining as the hot cake on a cold morning. Batters of all kinds are extremely simple if important points in stirring and making them are noted. Contrary to the usual custom, it is better to sift the flour into the liquid than to pour the liquid into the flour. Add the two very slowly to avoid lumps. Beat over and over with a large perforated spoon or whip. Allow the mixture to stand long enough so that the flour may swell and the mixture not be unexpectedly too thick. If we notice the deft hot cake expert in various restaurants we will see that he pours the batter and does not spoon it. Yet few women have followed this common sense plan and stick to the old, inefficient method of ladling the batter instead of pouring it.

The important thing about the mixture is the griddle. Custom has decreed that it should be soapstone, but there are both aluminum and cast iron and iron griddles which give excellent results. The important thing is to have the griddle the right temperature before the batter is laid on it. The griddle should never be washed, but wiped with paper or towel. Scouring with salt will sometimes prevent sticking. From supply stores we can secure a little holder for the fat or griddle greaser which will help us in the somewhat untidy task of greasing the griddle.

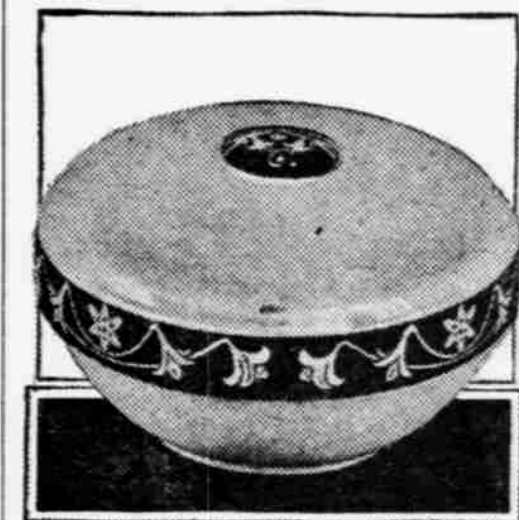
While many of the prepared pancake flours on the market are excellent, the addition of a tablespoonful of shortening increases the delicacy of the cake. Mixtures of milk are also more tender, and a griddle cake is like other cakes—if you can't make it of the best material it is not worth while. Eggs will give it more nourishment and make it more attractive looking. Waffles are particularly nourishing because they are a rich egg batter. The hot cake is nutritious because it combines milk, flour, eggs and sugar, especially when eaten with some kind of sirup. As it has a high starch, sugar and fat content it is an excellent food to resist winter cold and keep up the body's energy.

The sour milk mixtures made with sour milk and soda are lighter than those made with ordinary milk because in sour milk part of the protein is already digested. But batters with either sour or sweet milk are wholesome and easy to make if thought and common sense are used.

THE INEVITABLE JAR.

The Kind of Container You Are Always Needing.

For cold cream comes this fetching jar of creamy glaze set off with a band of yellow tulips and daisies growing



ON HER TOILET TABLE.

in a rich green field, however restricted. The design has both beauty and usefulness.

Snowdrop Cake.

Beat three eggs, using lightest colored yolks; add a little cream or milk and flavoring. Rub four ounces of butter into half a pound of flour, stir in four ounces of sugar, mix by adding the eggs and milk and stirring thoroughly, but lightly; then scatter in a teaspoonful of baking powder. Turn the mixture into a greased cake tin, put into a hot oven, reduce the heat after a little while and let the cake bake gradually. When cold cut with sugar icing, inserting a few snowdrops at intervals just before serving.

Baked Potatoes au Gratin.

Bake large potatoes until well done, cut lengthwise, scoop out, mash well, add butter, a little milk or cream, salt and pepper and whip until fluffy; re-fill and sprinkle with grated cheese. Put back in the oven for the cheese to melt and brown slightly. These potatoes served with a roast of veal are a real addition to the meal.

PARIS MODEL.

How the French Garb a Young Girl This Season.

A favorite combination just now is navy blue and gray. This Paris model reverses it and appears in gray set off



THE COY ONE.

with blue, which in this case is a slit belt, the facing of the collar and the ribbon tie. Also the gray velvet poke takes a perky blue tip.

RAINY PLAYTIMES.

Helps For Mothers on Days Children Are Kept Indoors.

Indoors on a rainy day is apt to prove a rather nerve racking time for a busy mother unless she has provided a rainy day box for the kiddies' amusement. Pasting games and books of all sorts appeal for rainy playtimes.

You can make a good paste from a flour and water mixture into which a few drops of clove oil have been added. The oil gives a pleasant odor and preserves the paste against souring.

Never throw away old telephone books, magazines, scraps of colored paper, etc., when there are small children in the house. Add them as contributions to the rainy day box.

Rainy day may be mending day if mother will cast a glamour of privilege over the mending. Save old toys, broken china, etc., for the rainy day mending bee.

Especially pretty silk pieces for doll clothes may be slipped into the rainy day box as a surprise, a new box of crayons, a bit of colored wool for a horse line—anything that will make the prospect of rain and staying in the house something for the youngsters to look forward to instead of the irksome time which it usually proves to be.

Sleeve Facts.

Sleeves are rather doubtful quantities this season, but none the less interesting at that. Most morning and afternoon sleeves are long. Occasionally one sees a three-quarter sleeve, but only very seldom; it is usually flowing and is called the nun's sleeve or pagoda sleeve.

Evening gowns show either no sleeve at all or long, flowing angel sleeves or some arm covering made by a cape or scarf of lace. Draped shoulder capes of ribbon velvet, which show the top of the arm, but cross it just below the top of the shoulder, are found on many evening gowns.

A few kimono sleeves are to be found in afternoon and evening gowns of soft materials like tulle, satin and velvet, as this is always a more graceful treatment than the set-in sleeve.

In suits the full length sleeve rather large at the wrist to admit the loose wristed glove is to be found. In coats, sleeves are larger and on the bishop order. Raglan sleeves are to be seen, too, in these separate coats.

Chicken Pie.

Pare six medium sized potatoes, cut in small pieces, cook until tender, but not broken, then add two cupfuls of chicken meat and half a cupful of fresh pork, cooked and cut in small pieces. Cover with a crust made as follows: Sift three teaspoonfuls of baking powder with two cupfuls of flour, add two tablespoonfuls of shortening and half a teaspoonful of salt. Rub thoroughly together and mix with one small cupful of milk. Put on a floured board and press out with the hands to the size required to cover the chicken pie. Bake twenty minutes.